



2019 Cold Creek Vineyard Chardonnay

VINTAGE

Spring 2019 began with cool weather in April that stretched into late spring. As the summer progressed the weather continued to warm and *veraison* began in August at the same time it would in a typical year. A smaller than normal crop supported even ripening well into the fall. Fully mature grapes with excellent natural acidity were harvested before a late October frost hit the region. Overall quality for the vintage was very high.

VINEYARDS

At Januik Winery, we believe single vineyard wines should only be made when a particular site yields an exceptional wine that reflects the unique character of the vineyard. I started working with Cold Creek Vineyard in 1990, and it has always been my favorite Chardonnay site in the state. Perhaps more than any other vineyard in the state, this site consistently produces Chardonnay of the highest quality year after year.

WINEMAKING

Following traditional Burgundian winemaking techniques, grapes were harvested at the peak of flavor, pressed and fermented in equal amounts of new and once used French oak barrels. The wine underwent malolactic fermentation for added complexity and richness and was aged *sur lie* for nine months to integrate the oak and fruit before blending and bottling during the summer of 2020.

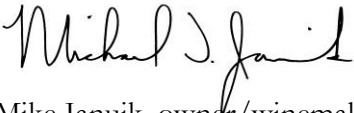
TASTING NOTES

Rich and elegant, the Cold Creek Vineyard Chardonnay has hints of mango, Asian pear, and green apple as well as a slight mineral quality. It has a rich creamy texture on the palate and a bright lengthy finish.



ANALYSIS AT BOTTLING

Total Acidity.....	0.60g/100ml
pH.....	3.32
Blend... ..	100% Chardonnay
Cases.....	667
Bottling Date.....	August 26, 2020


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